



CITRUS YOGHURT CAKE

MENU 100 CELEBRATION CAKE!

DIFFICULTY: Easy | **SERVES:** 10 | **READY IN:** 2 hours

This citrus yoghurt cake somehow manages to be light and fluffy yet perfectly moist at the same time. Yoghurt makes a novel (and tasty) change to cream cheese in the icing.



CAKE

- 1 1/3 cups caster sugar (300g)
- 3 eggs
- 300ml canola oil (10.1 fl.oz)
- Zest of 2 oranges
- 1 Tbsp orange juice
- 1 tsp vanilla essence
- 2 cups plain flour (300g)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsweetened Greek yoghurt (250ml)

ICING

- 75g butter, softened (2.6oz)
- 1/3 cup unsweetened Greek yoghurt (80ml)
- Zest of 1/2 orange
- 1 Tbsp orange juice
- 3 cups icing sugar (450g)
- Thin half slices of orange, to decorate *optional*

1. MAKE CAKE

Preheat oven to 160°C (320°F) fan bake. Grease 2 x 20cm / 2 x 8in non-stick cake tins and line the bases with baking paper.

2. Place sugar and eggs in a large bowl and beat with an electric mixer until thick and creamy (about 5 minutes). Gradually whisk in oil, orange zest, orange juice and vanilla. Sift flour, baking soda and salt over the top and mix until mostly incorporated. Stir in yoghurt and mix until well combined.

3. Divide mixture evenly between the two prepared tins. Bake in the centre of the oven for 25-30 minutes, until golden brown and a skewer inserted in the centre comes out clean. Leave for at least 10 minutes before carefully turning out onto a rack to cool completely.

4. MAKE ICING

Place butter in a large bowl and beat with an electric mixer until smooth and lump-free. Beat in the yoghurt, orange zest and orange juice. Add the icing sugar one cup at a time, mixing well after each addition. Beat icing until light and fluffy, adding more icing sugar or orange juice if required.

5. When the cakes are cool, sandwich together with half the yoghurt icing and spread remaining icing on top.

6. SERVE

Decorate cake with orange slices, if using. Cut into wedges and serve.



DRINK MATCH: Tea! Try Lady Grey.

CITRUS YOGHURT CAKE RECIPE NOTES

GLUTEN-FREE OPTION: This works great as a gluten-free cake. Just swap the plain flour for plain gluten-free flour.

INGREDIENT SWAPS / NOTES: You can use lemons instead of oranges if you prefer. Vanilla bean flavoured Greek yoghurt is a good alternative to unsweetened Greek yoghurt.

STORING AND REHEATING: This cake keeps well for 5 days in an airtight container at room temperature. I'd suggest refrigerating it after a day or two in the summer months.